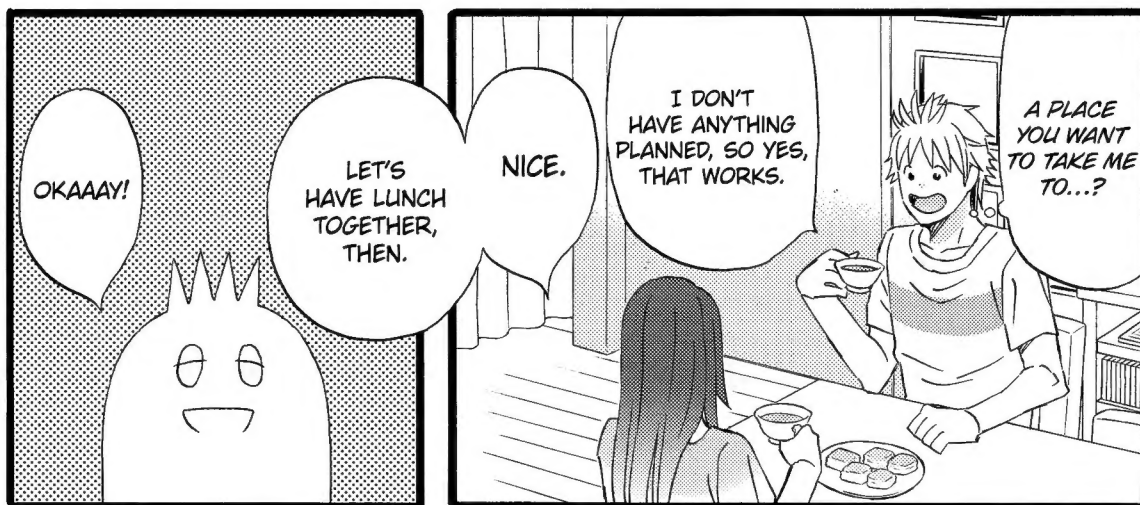
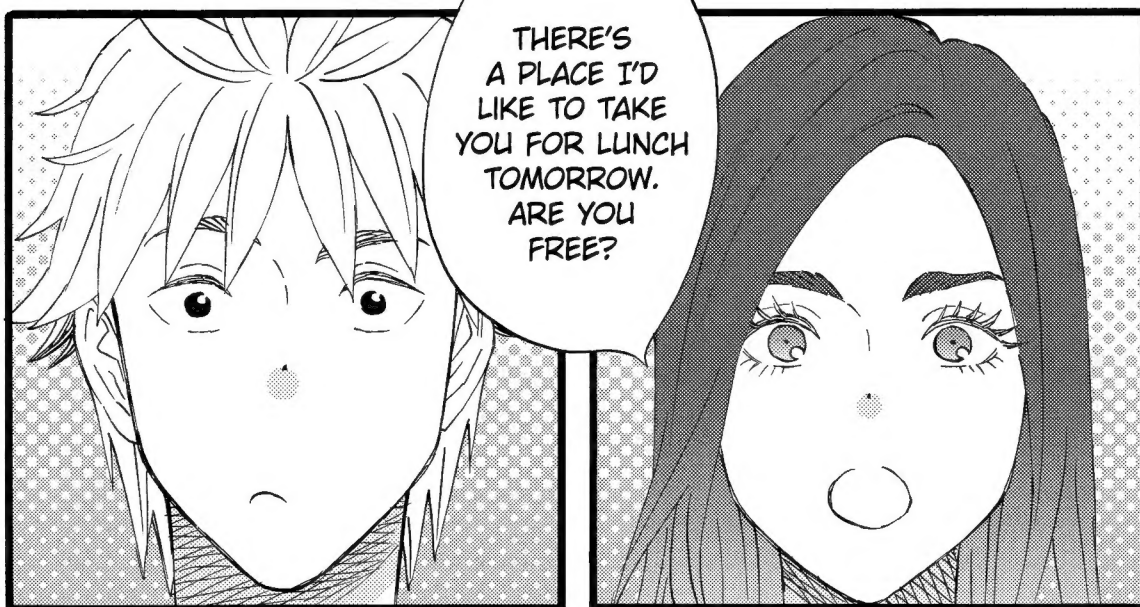
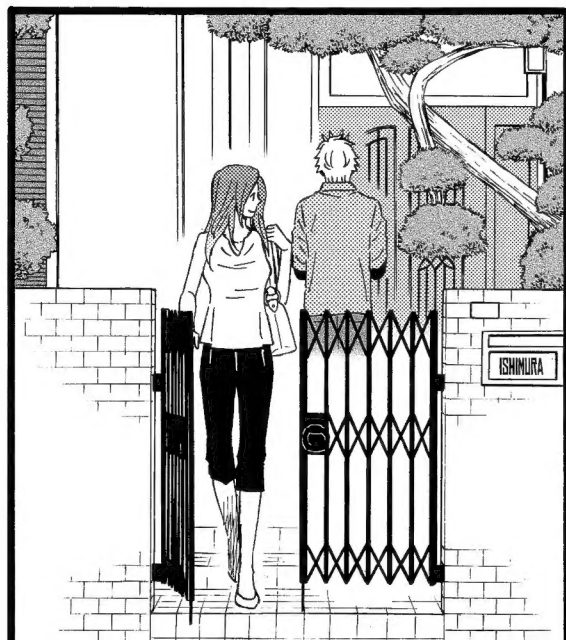
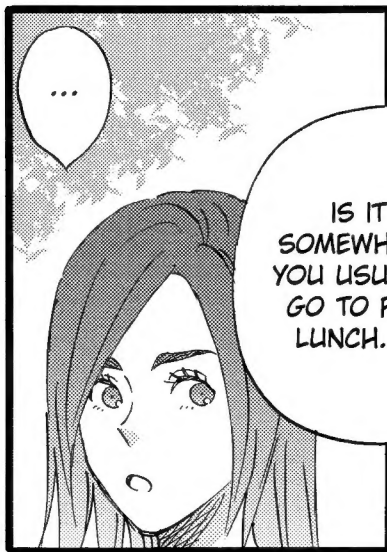




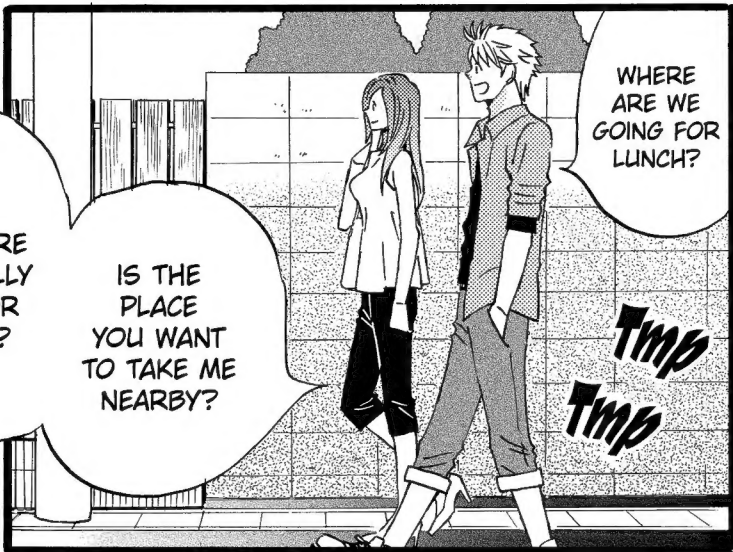
Special Chapter: What Ishimura-san Wants To Eat





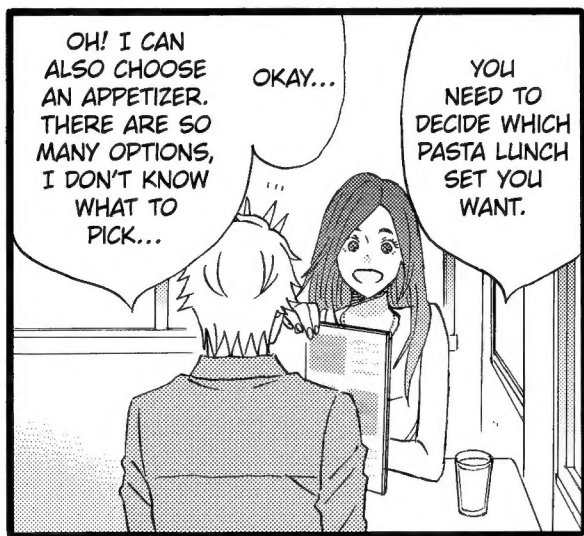
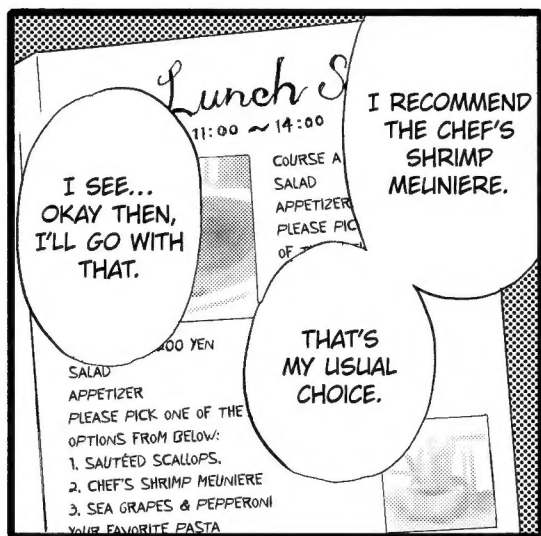
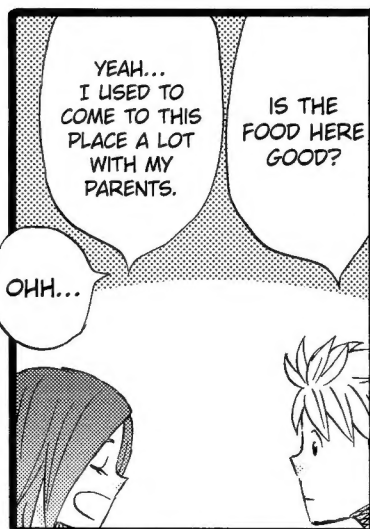
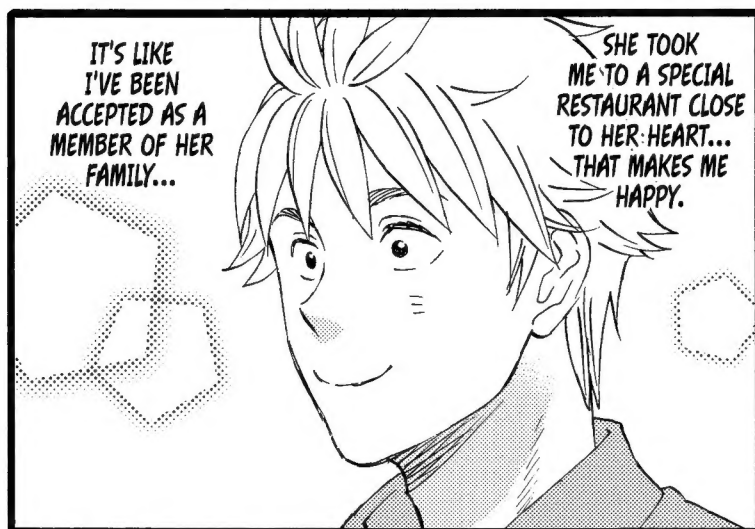
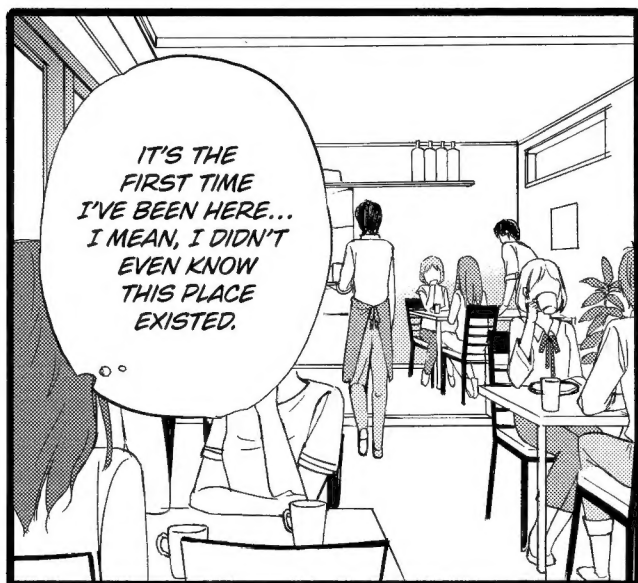


IS IT
SOMEWHERE
YOU USUALLY
GO TO FOR
LUNCH...?

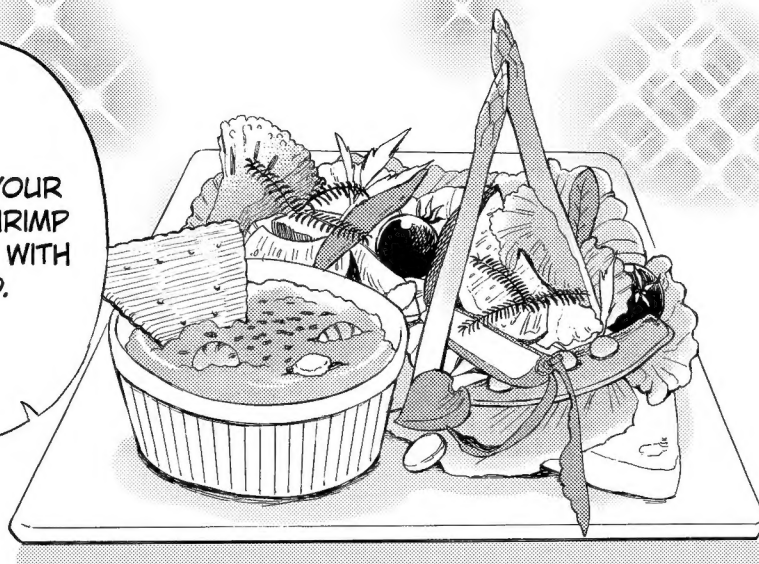


I WANTED
TO TAKE YOU
TO A RESTAURANT
WHERE I WISH I
COULD ALWAYS
HAVE LUNCH.





HERE IS YOUR
CHEF'S SHRIMP
MEUNIÈRE WITH
SALAD.



I REALLY
WANTED YOU
TO EAT THIS
APPETIZER,
KIRISHIMA-
KUN.

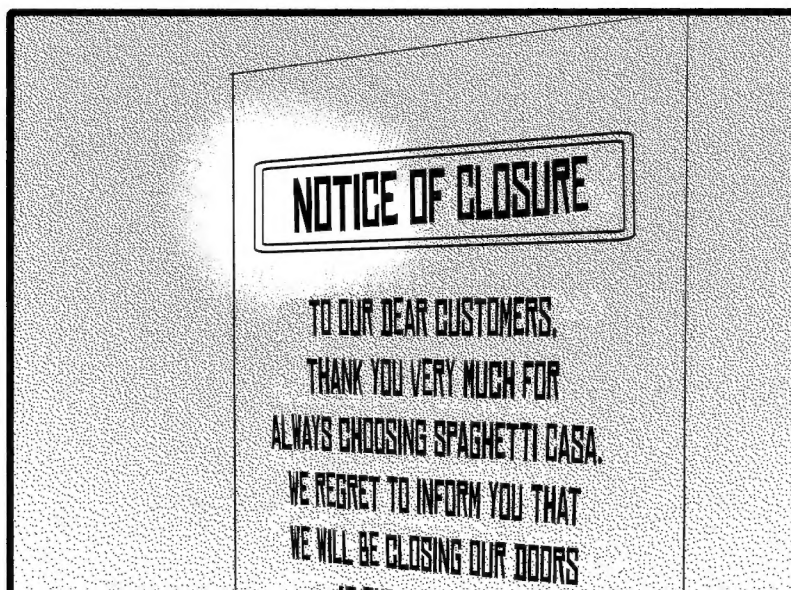
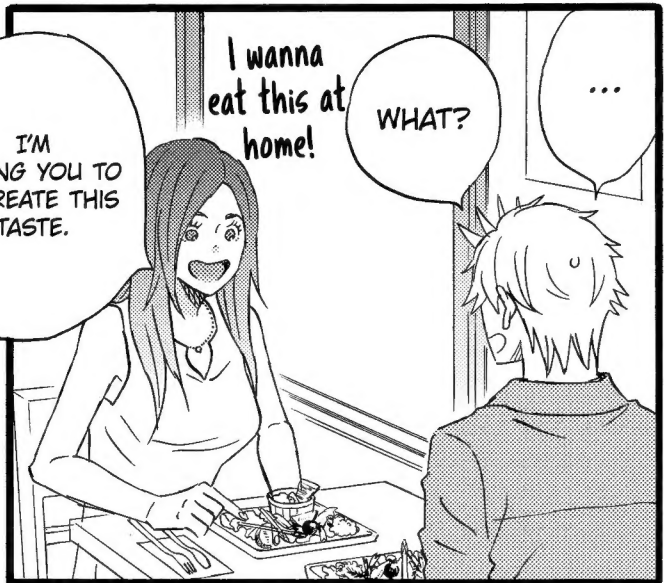
Heh
heh!

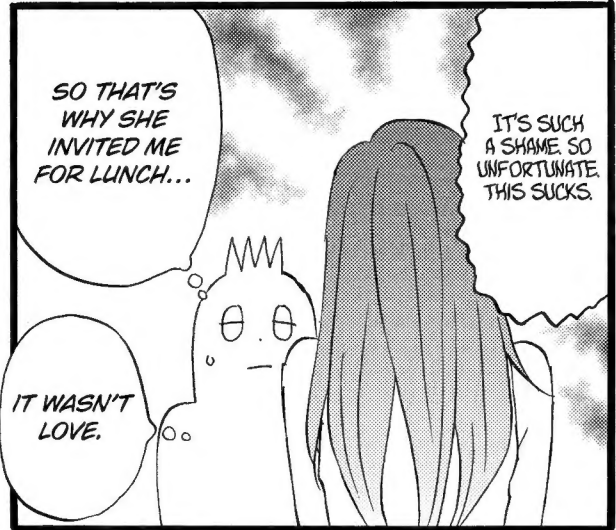
I KNOW,
RIGHT?

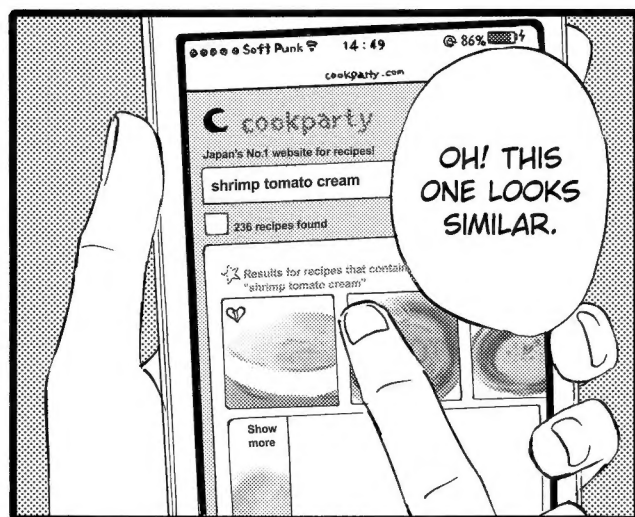
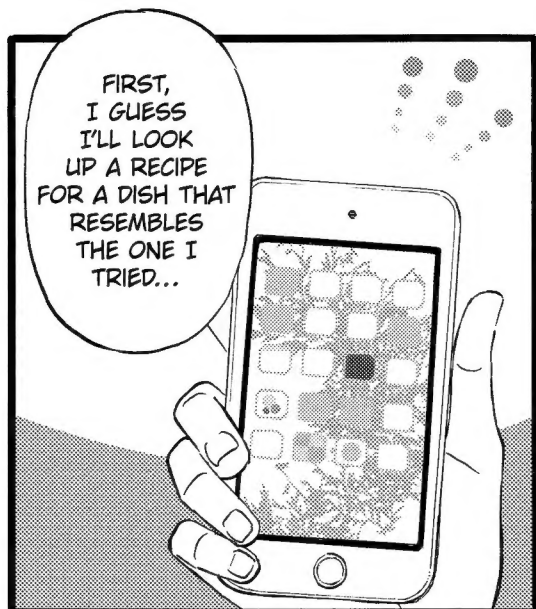
OH.
IT'S SO
GOOD!

I'VE HEARD
THAT WHEN YOU EAT
SOMETHING DELICIOUS,
THE PERSON YOU LOVE
OFTEN COMES TO
MIND.

COME TO
THINK OF
IT...









FOR NOW,
LET'S DO SOME
EXPERIMENTING!

WELL...



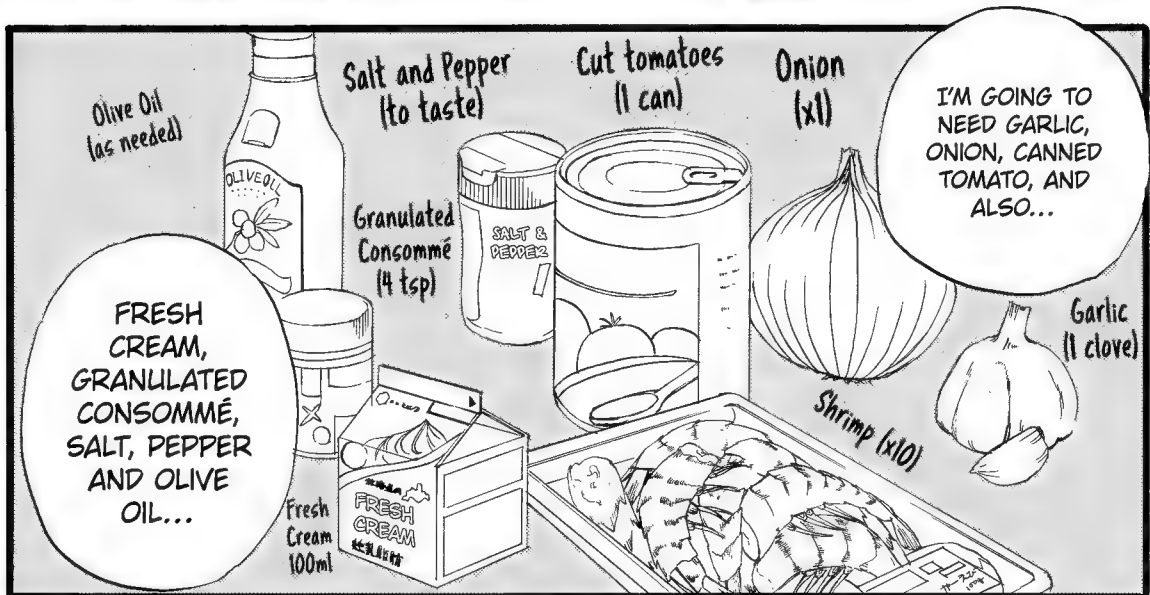
What
could the
chef's
secret
be?

THAT
DIDN'T LOOK
LIKE YOUR
REGULAR
MEUNIERE...

Hm?

...HUH? WAIT
A SECOND. I
THOUGHT THAT
MEUNIERE WAS A
METHOD WHERE
YOU DREDGE THE
MEAT WITH
FLOUR AND
GRILL IT.

THE CHEF'S
SHRIMP
MEUNIERE...



Olive Oil
(as needed)

Salt and Pepper
(to taste)

Cut tomatoes
(1 can)

Onion
(x1)

I'M GOING TO
NEED GARLIC,
ONION, CANNED
TOMATO, AND
ALSO...

Garlic
(1 clove)

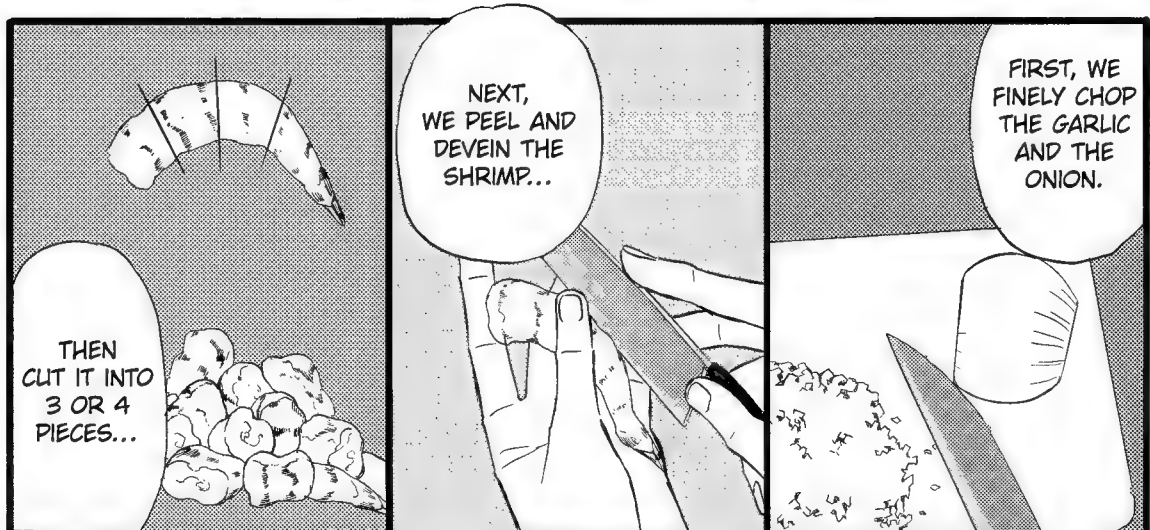
FRESH
CREAM,
GRANULATED
CONSOMMÉ,
SALT, PEPPER
AND OLIVE
OIL...

Fresh
Cream
100ml

Granulated
Consommé
(4 tsp)

SALT &
PEPPER

Shrimp (x10)



THEN
CUT IT INTO
3 OR 4
PIECES...

NEXT,
WE PEEL AND
DEVEIN THE
SHRIMP...

FIRST, WE
FINELY CHOP
THE GARLIC
AND THE
ONION.



ALL RIGHT.
IT'S READY!

Blub
Blub



EVEN
WITHOUT
THE SALT
AND PEPPER,
IT TASTES
GOOD.

Clunk
Clunk

AFTER THAT,
WE FRY IT
UNTIL IT'S
COOKED...

Wush



Maybe I
should add a
little salt and
pepper...

HM...

HMM...
IT'S GOOD.

IT'S
GOOD,
BUT...

MUNCH
MUNCH

...

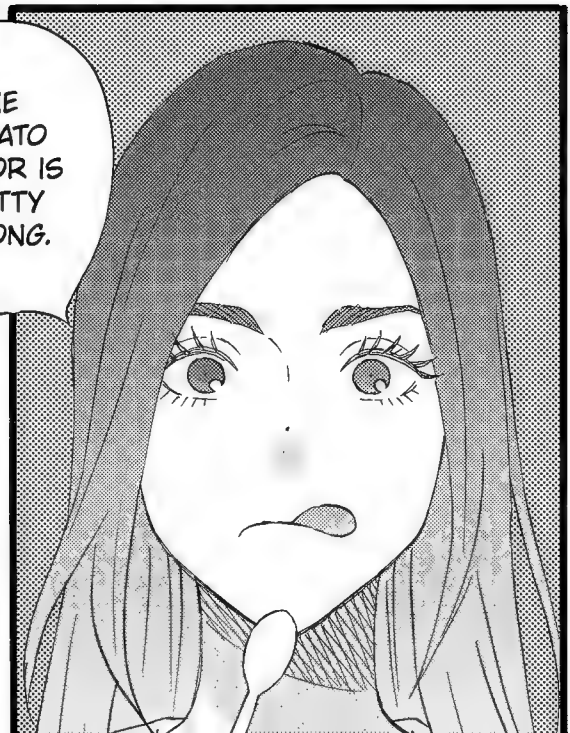


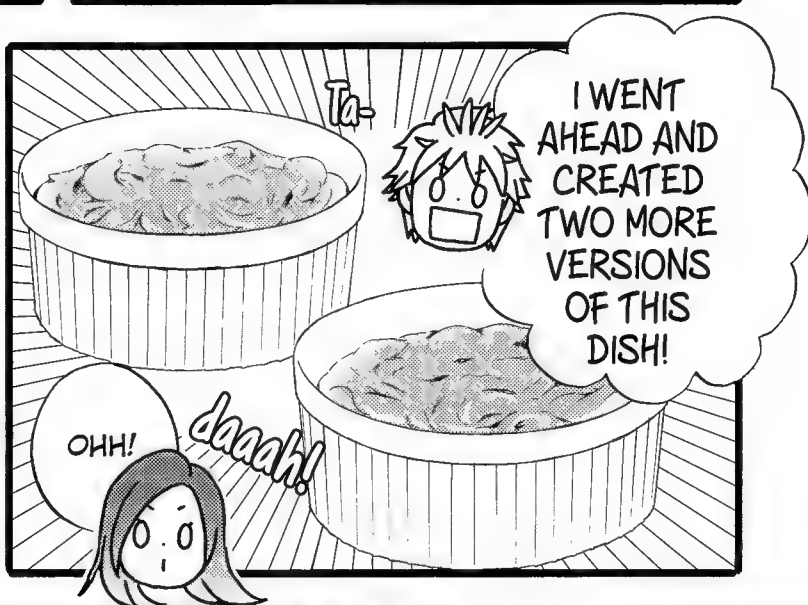
APPEARANCE-WISE,
IT LOOKS
PRETTY SIMILAR.
NOW, LET'S SEE
ABOUT THE
TASTE...

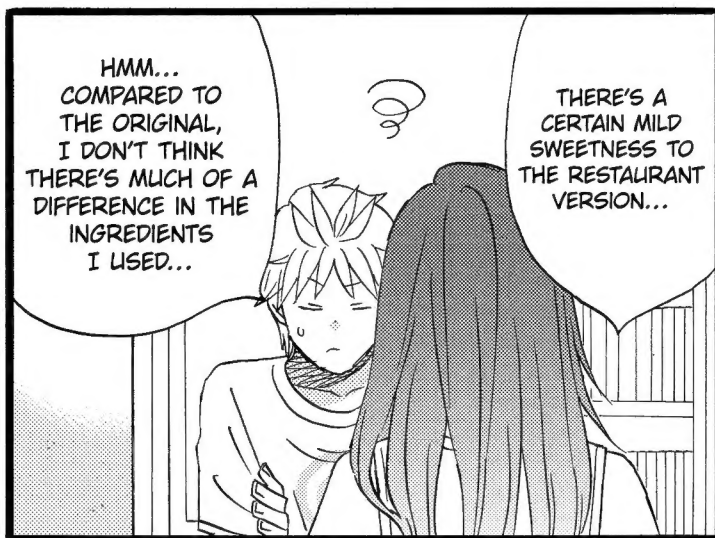
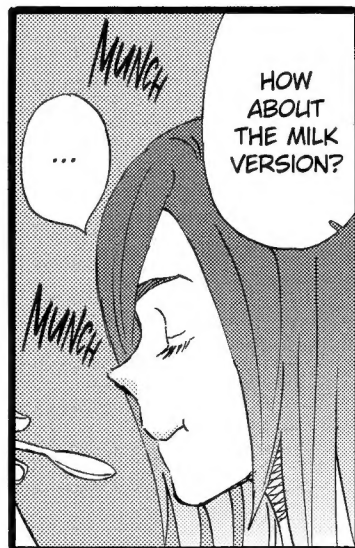
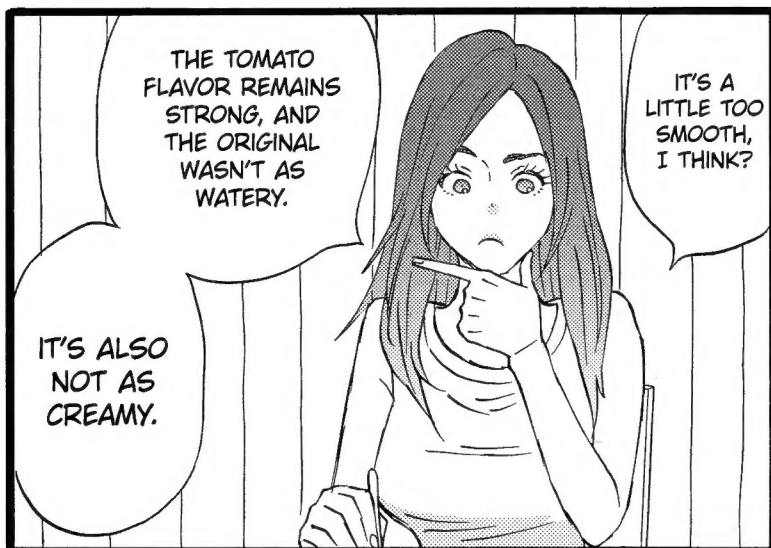


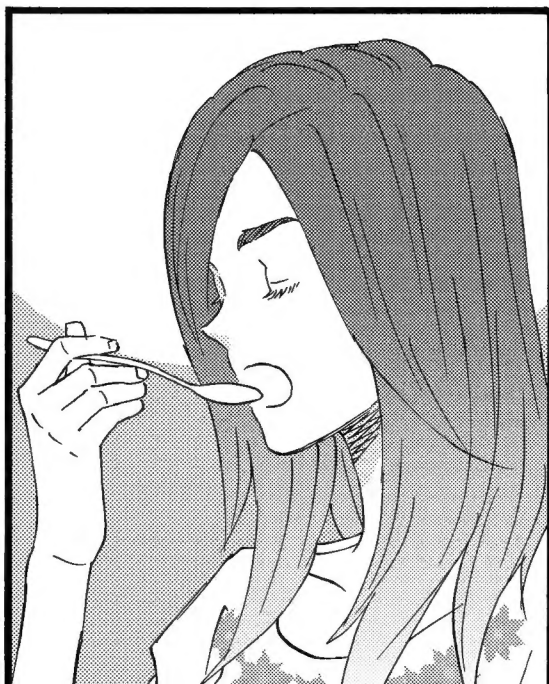
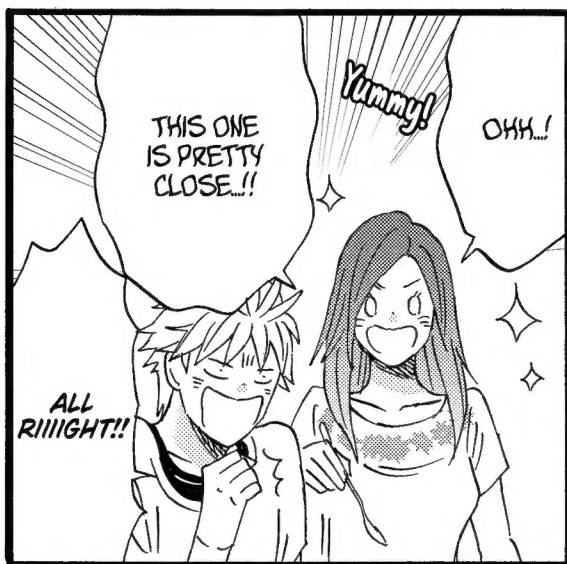
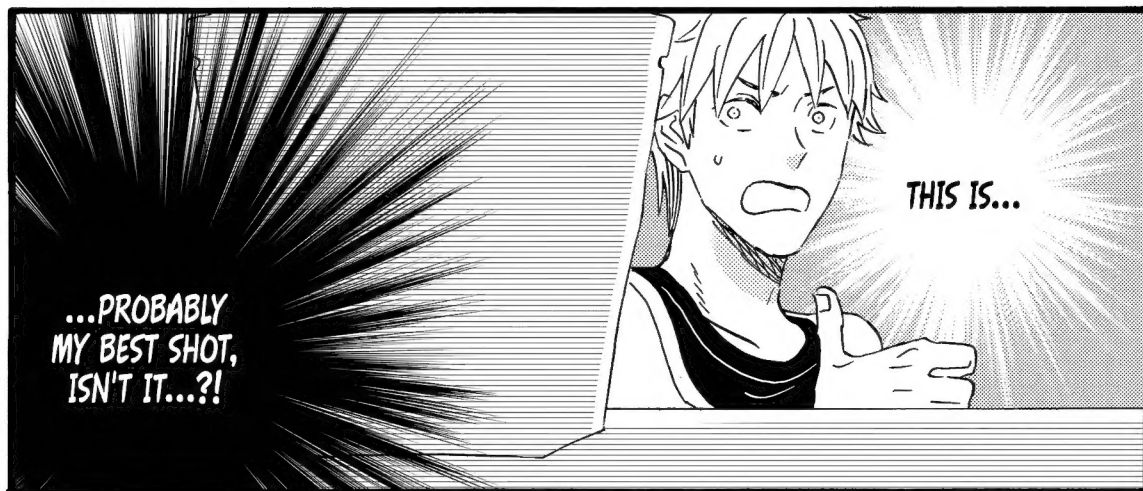
IT SURE
IS.

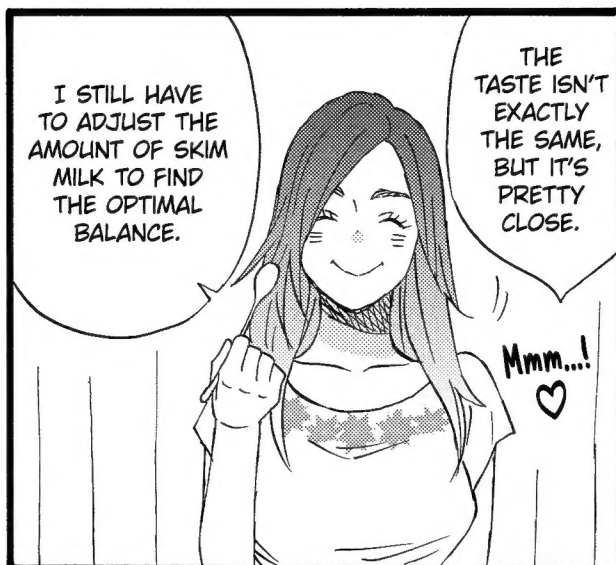
THE
TOMATO
FLAVOR IS
PRETTY
STRONG.











...BEEF PHO,
PAD THAI AND
COCONUT PUDDING.
THERE'S ALSO THE
WESTERN RESTAURANT
XX'S MEATLOAF WITH
LOTS OF VEGETABLES,
THEIR NUT TARTE
FEUILLE, AND ALSO
THEIR CINNAMON
FLAVORED MILK
SORBET, BUT
ALSO THE JAPANESE
RESTAURANT OX'S
NAGAIMO & ANCHOVIES
ACCOMPANIED WITH
SPINACH SALAD AND
SESAME DRESSING,
AND UHH... OH!
HOW ABOUT...

HOW ABOUT
THE SPECIAL NIKUJAGA
WITH RAW SHUNGIKU SALAD
FROM THE PUB I ALWAYS GO TO?
ALSO, RESTAURANT △△△'S COLD
UDON AND □□□□'S GYOZA AND
DANDAN NOODLES. OH, AND ○○
CAFE'S NIIGATA-STYLE YAKI-FU
WITH BRAISED PORK BELLY AND
VEGETABLE CURRY, AND XXX'S
GINGER SCONES AND APPLE &
CARAMEL CHIFFON CAKE, AND △○'S
FIVE-INGREDIENT TAKIKOMI GOHAN,
AND KITCHEN XXX'S OMELET AND
PORK SAUTÉ, AND ALSO THEIR
MINESTRONE SOUP, AS WELL AS
○△□'S GREEN SMOOTHIE AND △△
CANTEEN'S SWEET AND SOUR
CHICKEN WITH VEGETABLES,
SAIKYO-YAKI MACKEREL, PLUM
RICE AND, OF COURSE, THEIR
UNFORGETTABLE FRESH
SPRING ROLLS AND...

I'LL DO
MY BEST, BUT...
ONE AT A TIME,
ALL RIGHT..?

THERE ARE
ACTUALLY
A LOT OF
DISHES.

Is that
okay?

THE SKIM MILK
ADDS SWEETNESS,
SO ADJUST THE
AMOUNT TO
YOUR LIKING.

PLEASE SEE
PAGE 10 FOR
THE INGREDIENTS
AND EXACT
QUANTITIES.

④ ADD THE
FRESH CREAM
AND COOK FOR
ANOTHER 10
MINUTES.

⑤ FINALLY, ADD
4 TABLESPOONS
OF SKIM MILK,
SEASON WITH SALT
AND PEPPER, MIX
EVENLY, AND IT'S
READY TO EAT!

③ AFTER
THAT, ADD
THE CANNED CUT
TOMATOES AND
THE CONSOMMÉ.
LET IT SIMMER
OVER MEDIUM
HEAT FOR 10
MINUTES.

② ONCE
THE ONION
IS FRIED,
ADD THE CUT
SHRIMP AND
FRY THOSE.

① IN
OLIVE OIL,
LIGHTLY FRY
THE FINELY
CHOPPED GARLIC,
FOLLOWED BY
THE FINELY
CHOPPED
ONION.

ISHIMURA-
SAN'S
FAVORITE
APPETIZER!

HOW
TO MAKE
"SIMMERED
SHRIMP IN
TOMATO
CREAM":